

Executive Chef's Beet Salad with Shrimp

*Featuring Beets from Robbins Family Farms in Duffield, Virginia and
Grown in the Executive Mansion's Garden*

VIRGINIA'S
Executive
MANSION

Ingredients:

Salad (ingredients to your liking)

1 cup of beets cooked

2 clove of Garlic

1 tsp Salt

¼ Cup Sugar

1 cup salad oil

1 cup vinegar

1 pound of Shrimp

Place the garlic and beets in a blender and puree. Add vinegar, salt, and sugar.

With blender running, slowly add the vinegar and run for 30 seconds.

Add the oil to the mixture slowly in a steady stream and blend until smooth.

Prepare salad to your liking and place cooked shrimp on top. Pour beet dressing over the salad and enjoy a refreshing light summer meal!

Dressing: Yield about 3 cups

